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Anthocyanins as Food Colors
Principles of Food Chemistry
The Book of Tofu
Nutrition and Physical Fitness
Plant Pathology
Nutrition
Lawrie's Meat Science
The Art of Simple Food
Chemical and Functional Properties of Food Proteins
The Book of Tempeh
Functional Properties of Food Components
The Simple Art of Perfect Baking
Food Packaging Technology
Functional Food
The Psychology of Food Choice
Teknologi Pengolahan Tepung Dan Pati Biji-Bijian Berbasis Tanaman Kayu
Agricultural Process Engineering
PENGUKURAN KUALITAS LINGKUNGAN
SUSU FERMENTASI YOGURT
Pangan Nusantara
The Technology of Traditional Milk Products in Developing Countries
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Wie General Biochemistry
Pengolahan Bahan Pangan Lokal untuk Mengatasi Masalah Gizi
Flavor of Meat and Meat Products
Food
The Stability and Shelf-Life of Food
Introduction to Organic and Biological Chemistry
Quality Control and Assurance
Dynamics, Silviculture and Management of Mixed Forests
Principles of Biochemistry
Food Lipids
The Encyclopedia of Healing Foods
Pigments in Vegetables
Green Separation Processes
Food Hydrocolloids
Penguatan Perlindungan Hukum Bagi Kesehatan Anak Sekolah Terhadap Pangan Jajanan Sehat Berkeadilan
Theory U
How Baking Works
Sugar Confectionery Manufacture

KAISER MALAKI

Anthocyanins as Food Colors John Wiley & Sons
Presents the secrets of perfect baking, discussing equipment, describing the techniques of cake and pastry making, and providing recipes for everyday and special occasion baking, including fillings and frostings.
Principles of Food Chemistry Media Nusa Creative (MNC Publishing)
While few could dispute the need for Environmental and Sustainability Education (ESE) for children and young people, this book explores the problems inherent in this educational practice. Despite good intentions, the author highlights how ESE can in fact contribute to a (re)production of harmful norms and possible subjectivities by categorizing various groups as ‘threats’ to the environment. The author analyzes how these categorizations are entangled in historical discourses on social class, nationality and race, thus resulting in double gestures of inclusion and exclusion. Even as sustainability and environmental engagement becomes a treasured identity for the affluent, the author highlights that despite the best of intentions, the discourse of ESE can reinforce positions of suborder and superiority, which could even impede real change in the long run. This illuminating book will be of interest to students, scholars and practitioners of sustainability education. Foreword by Thomas S. Popkewitz
The Book of Tofu CRC Press
Plant Pathology presents information and advances in plant pathology including disease induction and development and disease resistance and control. This book is organized into two major parts encompassing 14 chapters that focus on diseases, pathogenicity, and pathogen variability. The first part of the book deals with general considerations of disease, the disease cycle, parasitism and pathogenicity, and the variability in pathogens. This is followed by a presentation of the mechanisms by which pathogens cause disease and plants resist disease. Core chapters focus on the effects of pathogen-produced enzymes, toxins, growth regulators, and polysaccharides on the structural organization and on the basic physiological processes of photosynthesis, translocation, and respiration. The chapters also discuss the defense mechanisms of the plant. Moreover, this

book explains the genetics of host-parasite interaction, effects of environment on disease development, and control. The second part of the book deals with the infectious diseases caused by fungi, bacteria, parasitic higher plants, viruses, and nematodes. This part also looks into the noninfectious diseases caused by environmental factors. The diseases caused by each type of pathogen are discussed comprehensively as a group and are subsequently discussed individually in detail. This book includes diagrams of cycles for each disease to create visual images for better understanding of the disease and message retention. This book is ideal for students with introductory course in plant pathology.

Nutrition and Physical Fitness Elsevier

Voet and Pratt′s 4th edition of Principles of Biochemistry, challenges readers to better understand the chemistry behind the biological structure and reactions occurring in living systems. The latest edition continues this tradition, and additionally incorporates coverage of recent research and an expanded focus on preparing and supporting students throughout the course. With the addition of new conceptual assessment content to WileyPLUS , providing the opportunity to assess conceptual understanding of key introductory biochemistry concepts and retrain themselves on their misconceptions

Plant Pathology Simon and Schuster

An up-to-date, comprehensive guide to understanding and applying food science to the bakeshop. The essence of baking is chemistry, and anyone who wants to be a master pastry chef must understand the principles and science that make baking work. This book explains the whys and hows of every chemical reaction, essential ingredient, and technique, revealing the complex mysteries of bread loaves, pastries, and everything in between. Among other additions, How Baking Works, Third Edition includes an all-new chapter on baking for health and wellness, with detailed information on using whole grains, allergy-free baking, and reducing salt, sugar, and fat in a variety of baked goods. This detailed and informative guide features: An introduction to the major ingredient groups, including sweeteners, fats, milk, and leavening agents, and how each affects finished baked goods Practical exercises and experiments that vividly illustrate how different ingredients function Photographs and illustrations that show the science of baking at work End-of-chapter discussion and review questions that reinforce key concepts and test learning For both practicing and future bakers and pastry chefs, How Baking Works, Third Edition offers an unrivaled hands-on learning experience.

Nutrition Westport, Conn. : Avi Publishing Company

Over 500 recipes - from Japanese five-colour sushi rice with tofu to grilled tofu with Korean barbecue sauce - and hints on making your own tofu dishes. This reference book also covers the production of tofu and other soy products, along with Asian cooking equipment and techniques.

Lawrie's Meat Science Chronicle Books

Buku ini merespons masalah tersebut dengan menyajikan penelusuran problematika pangan bangsa serta solusi-solusi yang ditawarkan untuk menyelesaikan permasalahan terkait pangan. Secara khusus buku membincangkan pemahaman pembangunan pangan, pengetahuan keanekaragaman hayati, dan membangun diversifikasi serta kemandirian pangan. Buku ini adalah rujukan utama bagi penyuluh program pelatihan keterampilan industri makanan skala rumah tangga, usaha kecil dan menengah, industriawan produk olahan pangan segar/tepung, para pendidik dan pelajar di sekolah menengah kejuruan/kewirausahaan, instansi pemerintah yang berkaitan dengan urusan pangan, dan para aktivis/LSM yang memperjuangkan kemandirian pangan bangsa. Buku persembahan penerbit PrenadaMediaGroup

The Art of Simple Food Elsevier

First Published in 1982, this three-volume set explores the value of hydrocolloids in food. Carefully compiled and filled with a vast repertoire of notes, diagrams, and references this book serves as a useful reference for dieticians and other practitioners in their respective fields.

Chemical and Functional Properties of Food Proteins Elex Media Komputindo

Quality control and assurance cover a diverse area of modern life and play, undeniably, an important role. This book brings together a collection of international papers that showcase examples of current research and practice in industry and the medical profession. It is hoped that engineers, researchers and scientists will be assisted in their continuous quest for excelling in qualitative aspects. The Ancient Greek word arete means excellence or virtue and defines the highest qualitative state: a mans effectiveness and skill in goodness (optimum potentiae). Indeed, Ancient Greeks believed that without quality control, specifications are useless and may result to illegitimacy, which in turn may become a threat to society itself.

The Book of Tempeh John Wiley & Sons

Pendahuluan ..... 1 BAB I. Fermentasi Susu ..... 3 BAB II. Metode Fermentasi Susu ..... 21 BAB III. Yogurt ..... 43 BAB IV. Jenis-jenis Yogurt ..... 55 BAB V. Teknik Pembuatan Yogurt ..... 63 BAB VI. Kualitas Yogurt ..... 79 Daftar Pustaka 97

Functional Properties of Food Components Little, Brown Spark

An indispensable resource for home cooks from the woman who changed the way Americans think about food. Perhaps more responsible than anyone for the revolution in the way we eat, cook, and think about food, Alice Waters has “single-handedly chang[ed] the American palate” according to the New York Times. Her simple but inventive dishes focus on a passion for flavor and a reverence for locally produced, seasonal foods. With an essential repertoire of timeless, approachable recipes chosen to enhance and showcase great ingredients, The Art of Simple Food is an indispensable resource for home cooks. Here you will find Alice’s philosophy on everything from stocking your kitchen, to mastering fundamentals and preparing delicious, seasonal inspired meals all year long. Always true to her philosophy that a perfect meal is one that’s balanced in texture, color, and flavor, Waters helps us embrace the seasons’ bounty and make the best choices when selecting ingredients. Fill your market basket with pristine produce, healthful grains, and responsibly raised meat, poultry, and seafood, then embark on a voyage of culinary rediscovery that reminds us that the most gratifying dish is often the least complex.

The Simple Art of Perfect Baking Elsevier

Includes full contents of the paperback edition, plus lengthy appendixes

Food Packaging Technology Penerbit Adab

Anthocyanins as Food Colors aims to assemble scattered information on anthocyanins pertinent to food coloration. Both basic and applied aspects of these pigments are discussed. Organized into nine chapters, this book begins with a discussion of the chemical structure of anthocyanins, followed by its copigmentation and biosynthesis. It then discusses the distribution of anthocyanin in food plants, as well as the compounds' stability in food. This work also looks into the analysis of anthocyanins and their presence in grapes and wine.

Utilization of anthocyanins as food additives is addressed in the last chapter. This book will provide additional information in order to maximize the visual appeal of these pigments both in products in which they are naturally present and in products to which they may be added as colorants.

Functional Food Deepublish

Maintaining the high standards that made the previous editions such well-respected and widely used references, Food Lipids: Chemistry, Nutrition, and Biotechnology, Fourth Edition provides a new look at lipid oxidation and highlights recent findings and research. Always representative of the current state of lipid science, this edition provides 16 new chapters and 21 updated chapters, written by leading international experts, that reflect the latest advances in technology and studies of food lipids. New chapters Analysis of Fatty Acid Positional Distribution in Triacylglycerol Physical Characterization of Fats and Oils Processing and Modification Technologies for Edible Oils and Fats Crystallization Behavior of Fats: Effect of Processing Conditions Enzymatic Purification and Enrichment and Purification of Polyunsaturated Fatty Acids and Conjugated Linoleic Acid Isomers Microbial Lipid Production Food Applications of Lipids Encapsulation Technologies for Lipids Rethinking Lipid Oxidation Digestion, Absorption and Metabolism of Lipids Omega-3 Polyunsaturated Fatty Acids and Health Brain Lipids in Health and Disease Biotechnologically Enriched Cereals with PUFAs in Ruminant and Chicken Nutrition Enzyme-Catalyzed Production of Lipid Based Esters for the Food Industry: Emerging Process and Technology Production of Edible Oils Through Metabolic Engineering Genetically Engineered Cereals for Production of Polyunsaturated Fatty Acids The most comprehensive and relevant treatment of food lipids available, this book highlights the role of dietary fats in foods, human health, and disease. Divided into five parts, it begins with the chemistry and properties of food lipids covering nomenclature and classification, extraction and analysis, and chemistry and function. Part II addresses processing and food applications including modification technologies, microbial production of lipids, crystallization behavior, chemical interesterification, purification, and encapsulation technologies. The third part covers oxidation, measurements, and antioxidants. Part IV explores the myriad interactions of lipids in nutrition and health with information on heart disease, obesity, and cancer, with a new chapter dedicated to brain lipids. Part V continues with contributions on biotechnology and biochemistry including a chapter on the metabolic engineering of edible oils.

The Psychology of Food Choice Springer Science & Business Media

An extensive revision of the 1985 first edition, this volume combines the biochemistry and functionality of all food components. It provides broad coverage and specific descriptions of selected, major foods, as well as such elements as biotechnology-engineered foods and food patents. While directed toward food technologists and nutritionists, the contents are also invaluable to biologists, engineers, and economists in agriculture, food production, and food processing. - Updates the first edition by the addition of genetic engineering progress - Contains previously unpublished information on food patents - Includes oriental and other ethnic foods, dietetic foods, and biotechnology-generated foods - Features additional material on poultry and fish

Teknologi Pengolahan Tepung Dan Pati Biji-Bijian Berbasis Tanaman Kayu BoD – Books on Demand

Lawrie's Meat Science has established itself as a standard work for both students and professionals in the meat industry. Its basic theme remains the central importance of biochemistry in understanding the production, storage, processing and eating quality of meat. At a time when so much controversy surrounds meat production and nutrition, Lawrie's meat science, written by Lawrie in collaboration with Ledward, provides a clear guide which takes the reader from the growth and development of meat animals, through the conversion of muscle to meat, to the point of consumption.The seventh edition includes details of significant advances in meat science which have taken place in recent years, especially in areas of eating quality of meat and meat biochemistry. - A standard reference for the meat industry - Discusses the importance of biochemistry in production, storage and processing of meat - Includes significant advances in meat and meat biochemistry

Agricultural Process Engineering Merdeka Kreasi Group

The capacity of mixed forests to mitigate climate change effects by increasing resilience and lowering risks is pinpointed as an opportunity to highlight the role of tree species rich forests as part of complex socio-ecological systems. This book updates and presents the state-of-the-art of mixed forest performance in terms of regeneration, growth, yield and delivery of ecosystem services. Examples from more than 20 countries in Europe, North Africa and South America provide insights on the interplay between structure and functionining, stability, silviculture and optimization of management of this type of forests. The book also analyses the role of natural mixed forests and mixed plantations in the delivery of ecosystem services and the best modelling strategy to study mixed forest dynamics. The book is intended to serve as a reference tool for students, researchers and professionals concerned about the management of mixed forests in a context of social and environmental change.

PENGUKURAN KUALITAS LINGKUNGAN Springer Science & Business Media

Chemical and Functional Properties of Food Proteins presents the current state of knowledge on the content of proteins in food structures, the chemical, functional, and nutritive properties of food proteins, the chemical and biochemical modification of proteins in foods during storage and processing, and the mutagenicity and carcinogenicity of nitrogenous compounds. It emphasizes the structure-function relationship as well as the effects of practical conditions applied in food processing on the biochemical and chemical reactions in food proteins and food product quality. The first ten chapters discuss structure-function relationships, methods of analysis of nitrogenous compounds, chemical and enzymatic modifications, nutritive roles, and mutagenicity and carcinogenicity of food proteins. The following six chapters describe the proteins of meat and fish, milk, eggs, cereals, legumes, oilseeds and single cell organisms, and present detailed information on the effects of conditions applied in storage and processing on the reactions in proteins and their impact on quality attributes of food products.

SUSU FERMENTASI YOGURT Clarkson Potter

Flavour is an important sensory aspect of the overall acceptability of meat products. Whether we accept or reject a food depends primarily on its flavour. Both desirable and undesirable flavour effects are contemplated. Furthermore, threshold values of different flavour-active compounds have an important effect on the cumulative sensory properties of all foods. Meat from different species constitutes a major source of protein for most people. Although raw meat has little flavour and only a blood-like taste, it is a rich reservoir of non-volatile compounds with taste-tactile properties as well as flavour enhancers and aroma precursors. Non-vola tile water-soluble precursors and lipids influence the flavour of meat from different species. In addition, mode of heat processing and the nature of additives used may have a profound effect on the flavour of prepared meats. This book reports the latest advancements in meat flavour research.

Following a brief overview, chapters 2 to 5 discuss flavours from different species of meat, namely beef, pork, poultry and mutton. In chapters 6 to 12 the role of meat constituents and processing on flavour are described. The final section of the book (chapters 13 to 15) summarizes analytical methodologies for assessing the flavour quality of meats. I wish to thank all the authors for their cooperative efforts and com mendable contributions which have made this publication possible.
Pangan Nusantara Springer
Judul : Penguatan Perlindungan Hukum Bagi Kesehatan Anak Sekolah Terhadap Pangan Jajanan Sehat Berkeadilan Penulis : Iif Taufiq El Haque Ukuran : 15,5 x 23 cm Tebal : 262 Halaman Cover : Soft Cover No. ISBN : 978-623-162-676-9 SINOPSIS

Kesehatan merupakan hak asasi manusia dan salah satu unsur kesejahteraan yang harus diwujudkan sesuai dengan cita-cita bangsa Indonsia. Pangan sebagai komponen dasar untuk mewujudkan sumber daya manusia yang berkualitas. Keamanan pangan menjadi sangat penting menaggulangi kemungkinan cemaran biologis, kimia, dan benda lain yang dapat mengganggu, merugikan, dan membahayakan kesehatan manusia serta tidak bertentangan dengan agama, keyakinan, dan budaya masyarakat. Fakta di masyarakat ditemukan pangan jajanan anak yang tidak memenuhi persyaratan mutu kebersihan, kesehatan dan keamanan dibuktikan dengan berbagai kasus keracunan akibat pangan jajanan anak terus terjadi dan dapat menimbulkan dampak yang tidak baik bagi kesehatan anak bahkan sampai meninggal dunia.